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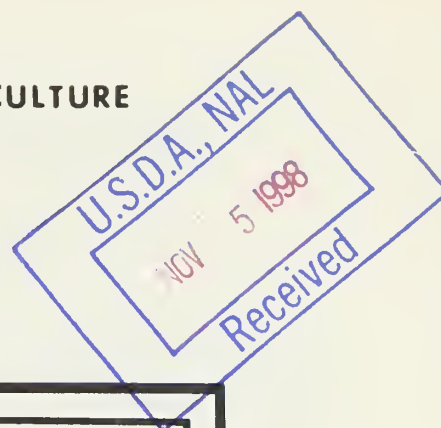
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UNITED STATES  
STANDARDS  
*for grades of*  
FROZEN FIELD PEAS  
AND  
FROZEN  
BLACK-EYE PEAS



EFFECTIVE JUNE 30, 1961

Second Issue

These standards supersede the standards  
which have been in effect since  
September 18, 1959

This is the second issue of the United States Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas. These standards are issued by the Department after careful consideration of all data and views submitted. They were published in the Federal Register of May 30, 1961 (26 F.R. 4711), to become effective on June 30, 1961.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division  
Agricultural Marketing Service  
United States Department of Agriculture  
Washington 25, D. C.



# UNITED STATES STANDARDS FOR GRADES OF FROZEN FIELD PEAS AND FROZEN BLACK-EYE PEAS<sup>1</sup>

Effective June 30, 1961

## PRODUCT DESCRIPTION, DEFINITIONS, TYPES, GRADES

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AUTHORITY: §§ 52.1661 to 52.1672 issued under secs. 202-208, 60 Stat. 1087, as amended; 7 U.S.C. 1621-1627.

## PRODUCT DESCRIPTION, DEFINITIONS, TYPES, GRADES

### § 52.1661 Product description.

(a) "Frozen field peas" is the product prepared from the clean and sound immature seed of the field pea plant (*Vigna sinensis*), other than the black-eye pea plant, by shelling, sorting, washing, and blanching, and is frozen and maintained at temperatures necessary for the preservation of the product. The product may contain succulent immature unshelled pods (snaps) of the pea plant as an optional ingredient as a garnish.

(b) "Frozen black-eye peas" is the product prepared from the clean and sound immature seed of the black-eye

pea plant (*Vigna sinensis*) by shelling, sorting, washing, and blanching, and is frozen and maintained at temperatures necessary for the preservation of the product. The product may contain succulent immature unshelled pods (snaps) of the pea plant as an optional ingredient as a garnish.

### § 52.1662 Definitions.

(a) "Frozen peas" means frozen field peas or frozen black-eye peas.

(b) "Snap" or "snaps" means a piece or pieces of immature unshelled pods of the field pea plant or of the black-eye pea plant.

(c) "Unit" means an individual field pea or black-eye pea or a piece of immature unshelled pod of either.

### § 52.1663 Types of frozen peas.

(a) *Single types*. Frozen peas that possess distinct similarities as to color and shape for a single type are not considered "mixed" for the purposes of this subpart. Single types include, but are not necessarily limited to, the following:

(1) "Black-eye peas" or other types having a light-colored skin with a pigmented hilum or resemblance of an eye and bean-shaped;

(2) "Crowder peas" of various groups, such as "Cream crowders" or "Brown crowders" which are nearly round and having square or blunt ends.

(3) "Cream Peas" of various groups, such as "Lady Cream" or "Texas Cream", having a solid cream-colored skin and generally bean-shaped.

(4) Other varietal groups or types which possess similar color and shape characteristics.

(b) *Mixed type*. Frozen peas that are a mixture of two or more distinct single varietal groups or are not distinguishable as a single varietal group shall be considered "mixed" type for the purposes of this subpart.

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable state laws and regulations.

## § 52.1664 Grades of frozen peas.

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of frozen peas that possess similar varietal characteristics except for mixed types; that possess a good flavor and odor; that possess a good typical color; that are practically free from defects; that possess a good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 90 points.

(b) "U.S. Grade B" (or "U.S. Extra Standard") is the quality of frozen peas that possess similar varietal characteristics except for mixed types; that possess a reasonably good flavor and odor; that possess a reasonably good typical color; that are reasonably free from defects; that possess a reasonably good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 80 points: *Provided*, That the frozen peas need not be reasonably free from defects with respect to loose skins and loose cotyledons and pieces thereof, and broken units, if the total score is not less than 80 points.

(c) "Substandard" is the quality of frozen peas that fail to meet the requirements of U.S. Grade B.

### FACTORS OF QUALITY

## § 52.1665 Ascertaining the grade.

(a) *General*. In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factors not rated by score points*.

(i) Varietal characteristics, as applicable.

(ii) Flavor and odor.

(2) *Factors rated by score points*. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

	Points
(i) Color-----	20
(ii) Absence of defects-----	40
(iii) Character-----	40

(b) *Evaluating the sample units*. The score for the factors of color and absence of defects in frozen peas is deter-

mined after thawing so that the product is substantially free from ice crystals and can be handled as individual units. A representative sample of the product is cooked for examination with respect to character and for flavor and odor. (See § 52.1670.)

(c) *Definitions of flavor and odor*. (1) "Good flavor and odor" means that the product after cooking has a good characteristic, normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(2) "Reasonably good flavor and odor" means that the product after cooking may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

## § 52.1666 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "18 to 20 points" mean 18, 19, or 20 points).

## § 52.1667 Color.

(a) *General*. The evaluation of color shall be determined on the thawed product. The color is based upon the exterior color of the units.

(b) *Varietal Color Characteristics*. (1) "Similar color characteristics" in other than "mixed" type means the peas are of typical color for a single type or varietal group. The dark pigmented varieties are expected to exhibit a wider range of color than the light skin varieties.

(2) "Dissimilar color characteristics" means the peas are a mixture of two or more distinct color types.

(c) (A) *classification*. Frozen peas that possess a good typical color may be given a score of 18 to 20 points. "Good typical color" means that the frozen peas of a single type possess similar color characteristics, that mixed types may possess dissimilar color characteristics, and in either case such color is typical of reasonably young peas; that not less than 50 percent, by count, of peas show



at least a tinge of green color; and that there may be present in single types not more than 5 percent, by weight, of peas which are of markedly different varietal colors.

(d) *(B) classification.* Frozen peas that possess a reasonably good typical color may be given a score of 16 or 17 points. Frozen peas that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good typical color" means that the frozen peas of a single type possess similar color characteristics, that mixed types may possess dissimilar color characteristics, and in either case such color is typical of fairly young peas; and that there may be present in single types not more than 5 percent, by weight, of peas which are of markedly different varietal colors.

(e) *(SStd) classification.* Frozen peas that are definitely off color for any reason or that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 15 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.1668 Absence of defects.

(a) *General.* The factor of absence of defects refers to the degree of freedom from extraneous vegetable matter; from loose skins and pieces of skins, loose cotyledons and pieces of cotyledons, broken units; and from units blemished by pathological injury, insect injury, or other means.

(1) "Extraneous vegetable matter" means hulls or pieces of hulls; unshelled pods or pieces of unshelled pods (except in frozen peas with snaps as a garnish); leaves, stems, and other similar vegetable matter that is harmless.

(2) "Blemished" means discolored or spotted by pathological injury, insect injury, or other means to such an extent that the appearance or eating quality of the unit is materially affected.

(b) *(A) classification.* Frozen peas that are practically free from defects may be given a score of 36 to 40 points. "Practically free from defects" means that:

(1) Not more than 2 pieces of extraneous vegetable matter may be present for each 16 ounces of product, or per package if less than 16 ounces;

(2) The combined weight of all loose skins and pieces of skins, loose cotyledons and pieces of cotyledons, and broken units does not exceed 5 percent, by weight, of the peas and snaps, if present;

(3) The weight of blemished units does not exceed 3 percent, by weight, of the peas and snaps, if present; and

(4) Notwithstanding the specified allowances of subparagraphs (1), (2), and (3) of this paragraph, the presence of such defects or any others not specifically mentioned, individually or collectively, does not materially affect the appearance or eating quality of the product.

(c) *(B) classification.* If the frozen peas are reasonably free from defects, a score of 32 to 35 points may be given. Frozen peas that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that:

(1) Not more than 4 pieces of extraneous vegetable matter may be present for each 16 ounces of product, or per package if less than 16 ounces;

(2) The combined weight of all loose skins and pieces of skins, loose cotyledons and pieces of cotyledons, and broken units does not exceed 10 percent, by weight, of the peas and snaps, if present;

(3) The weight of blemished units does not exceed 5 percent, by weight, of the peas and snaps, if present; and

(4) Notwithstanding the specified allowances of subparagraphs (1), (2), and (3) of this paragraph, the presence of such defects or any others not specifically mentioned, individually or collectively, does not seriously affect the appearance or eating quality of the product.

(d) *(SStd) classification.* Frozen peas that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 31 points. Frozen peas that fail to meet the requirements of paragraphs (c) (1), (3) and (4) of this

section with respect to extraneous vegetable matter, to blemished units, and to units that seriously affect the appearance or eating quality of the product shall not be graded above Substandard, regardless of the total score for the product (this is a partial limiting rule).

#### § 52.1669 Character.

(a) *General.* This factor refers to the maturity of the field peas or black-eye peas and the tenderness of the units including snaps if present and the uniformity of such tenderness and texture after cooking the product by the prescribed cooking procedure (see § 52.1670).

(b) (A) *classification.* Frozen peas that possess a good character may be given a score of 36 to 40 points. "Good character" means that the units are tender and in a reasonably young stage of maturity and are practically uniform in texture and tenderness.

(c) (B) *classification.* If the frozen peas possess a reasonably good character, a score of 32 to 35 points may be given. Frozen peas that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that the units are reasonably tender and in a fairly young stage of maturity and may be variable in texture and tenderness, and the cotyledons may be "mealy" but are not hard.

(d) (SStd) *classification.* Frozen peas that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 31 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### METHODS OF ANALYSIS

#### § 52.1670 Cooking procedure.

(a) The cooking procedure that follows is not intended to be a recipe for purposes of food preparation but is for the purposes of ascertaining compliance with requirements for applicable quality factors as outlined in this subpart.

(b) Place 10 ounces of the thawed or free-flowing product in a two-quart

sauce pan containing 400 milliliters of tap water (without the addition of salt) which has been brought to a boil. Continue to heat rapidly until the water begins to boil again. Cover the pan and boil for 40 minutes, reducing the heat to maintain a constant boil, except that very young succulent peas may be cooked for a lesser length of time.

(c) Immediately after cooking pour the product on to a flat receptacle and spread out to facilitate cooling. The product should be checked for flavor, odor, tenderness, and texture while still warm.

#### LOT INSPECTION AND CERTIFICATION

#### § 52.1671 Ascertaining the grade of a lot.

The grade of a lot of frozen peas covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

#### SCORE SHEET

#### § 52.1672 Score sheet for frozen field peas and frozen black-eye peas.

Size and kind of container.....		-----
Container mark or identification.....		-----
Label.....		-----
Net weight (ounces).....		-----
Types: Single ( ); Mixed ( ).....		-----
Varietal Group: Blackeye ( ); Crowder ( );		-----
Cream ( ); Other (specify).....		-----
Factors	Score points	
Color.....	20	{ (A) 18-20 (B) <sup>1</sup> 16-17 (SStd.) <sup>1</sup> 0-15
Absence of defects.....	40	{ (A) 36-40 (B) <sup>1</sup> 32-35 (SStd.) <sup>2</sup> 0-31
Character.....	40	{ (A) 36-40 (B) <sup>1</sup> 32-35 (SStd.) <sup>1</sup> 0-31
Total score.....	100	
Grade.....		
Flavor and odor.....		

<sup>1</sup> Indicates limiting rule.

<sup>2</sup> Indicates partial limiting rule.

The United States Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas (which is the second issue) contained in this subpart shall become effective 30 days after the date of publication hereof in the FEDERAL REGISTER, and thereupon will supersede the United States Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas (§§ 52.1661-52.1670) which have been in effect since September 18, 1959 (18 F.R. 8028; 23 F.R. 6671).

Dated: May 25, 1961.

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Marketing Services.*

#### FIRST ISSUE

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#### SECOND ISSUE

*Published in the Federal Register of May 30, 1961 (26 F.R. 4711)*



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